



TOWN OF TYNGSBOROUGH

Board of Health

25 Bryants Lane

Tyngsborough, MA 01879

Office: (978) 649-2300 Ext 118

Fax: (978) 649-2301

Farmers Market Permit

- Fee is \$20 per day or \$35 for the season.
- Owner/ Operator must submit:
 - Temporary Food Permit Application
 - Copy of Food Permit where the food was prepared.
 - Latest inspection report of establishment where food was prepared.
 - Certified Food Manager Certificate.
- Operations that requires food permit:
 - Retail food operations offering processed foods such as pies, cakes, breads, jams and jellies, candy, and baked goods require temporary food permit.
 - Food must be manufactured in a licensed food establishment.
 - Meat and Poultry:
 - Meat must be slaughtered in a federally inspected facility. USDA-inspected meat products must bear the mark of inspection on each retail package. Poultry products may be processed in a USDA facility or a state only licensed facility if the processor is working under the exemptions allowed in the USDA Poultry Act.
- Fresh Produce (fresh uncut fruits and vegetables) , Unprocessed honey, Maple syrup, Farm fresh eggs (must be stored and maintained at 41°F) do **not** require food permit.
- Food Demonstrations:
 - Cooking demonstrations with small samples of cooked food may be prepared and offered at the farmer's market for promotional and/or educational value with prior LBOH notice, review, and approval. Safe food handling practices, including adequate food cooking temperatures, must be followed. Sample portions are to be 'bite-size'
- Product Labeling:
 - All packaged foods must be labeled with:
 - the common or usual name of the product
 - list of ingredients
 - net weight of product
 - name and address of the manufacturer, packer, or distributor
 - nutrition labeling unless exempted by federal regulation
 - all FDA certified colors
 - all ingredients that contain a major food allergen, regardless if they might otherwise be exempted from labeling by being a spice, flavoring, coloring or incidental additive
 - the term "Keep refrigerated" or "Keep frozen" (if product is perishable). All perishable or semi-perishable foods require open-dating and recommended storage conditions printed, stamped, or embossed on the retail package. Once an open-date has been placed on a product, the date may not be altered.
- Review an "Are You Ready" Checklist for Temporary Food Establishment.